

Starters

(V) SLICED FRESH BREAD 14

with balsamic vinegar, olive oil and dukkha.

ADD FEATURE DIP 4 ea.

see server for daily variety.

(V) MIXED SALTED NUTS 7

(V) (GF) MIXED OLIVES 8

(V) GARLIC BREAD 8

(V) GARLIC CHEESE BREAD 12

Entrees

(V) BRUSCHETTA roasted cherry tomato and red onion with Danish feta and parmesan. **17**

(GF) GARLIC PRAWNS local Australian prawns sautéed in L32 garlic butter with risotto. **24**

(GF) BLACK MUSSELS with choice of chilli tomato or creamy white wine dill sauce. **19**

(GF) SPRING ONION & CHILLI SQUID stir-fried with a soy and ginger glaze. **17**

(GF) PRAWN COCKTAIL chilled West Australian tiger prawns with cocktail sauce, cos lettuce and celery salt. **18**

MORETON BAY BUG GRATIN baked and gratinated with garlic butter and cheese. **18**

(GF) BEEF CARPACCIO with truffle dijon vinaigrette. **17**

ESCARGOT baked snail stuffed mushroom caps with garlic and herb butter. **16**

(V) BAKED MUSHROOM CAPS with brie cheese, garlic, parsley and a side of rocket, pine nut and cranberry salad. **17**

CHICKEN WINGS tossed in Frank's hot sauce with ranch dip and crudités. **15**

(GF) OYSTERS - NATURAL served with a red wine shallot vinaigrette. **4 ea. / 38 doz.**

OYSTERS - KILPATRICK baked with L32 kilpatrick sauce and bacon, served with lemon. **4 ea. / 38 doz.**

OYSTERS - CLAMATO SHOT classic Canadian caesar cocktail with celery salted rim. **5 ea. / 42 doz.**

SEAFOOD CHOWDER selection of seafood and vegetables in a hearty cream chowder. **19**

(V) (GF) ROCKET, PUMPKIN, AND PINE NUT SALAD mixed with Danish feta and lemon olive oil. **19**

ADD CHICKEN 7 ADD SEAFOOD 10

TASTING PLATE chef's selection
(for 1 **20**) (for 2 **36**) (for 3 **48**) (for 4 **59**)

(GF) Available Gluten Free

(V) Vegetarian

